

**A PROCESS FOR OBTAINING AN OIL COMPOSITION AND THE OIL  
COMPOSITION OBTAINED THEREFROM**

**ABSTRACT**

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The present invention relates to a process of producing an oil composition by blending and fractionation steps and the oil composition obtained therefrom. The invention is directed to any vegetable oils such as palm oil, palm olein or palm stearin blends with unsaturated oils of soybean, corn, canola, rapeseed, sunflower oil, where the oleic content is more than 20% and the linoleic and linolenic contents are more than 30%.  
10 The new liquid oil is clear and is used as salad oils, cooking oils, etc. The stearins from such blends are of use in margarine and shortenings.